

## United States Department of Agriculture

### BUREAU OF ANIMAL INDUSTRY

## ORDER AMENDING REGULATIONS RELATING TO MEAT INSPECTION

Pursuant to the authority conferred upon the Secretary of Agriculture by the act of Congress approved March 4, 1907 (34 Stat. 1260; 21 U. S. C. 71-91), Title 9, Chapter I, Subchapter A, Code of Federal Regulations [B. A. I. Order 211, Revised], as amended, is hereby further amended, effective November 1, 1940, as follows:

(1) Subsection (k) of section 1.1 [Reg. 1, sec. 1, par. 11] is amended to read as follows:

(k) "*U. S. passed for sterilization.*"—That the carcasses and parts of carcasses so marked have been inspected and passed on condition that they be rendered into lard, rendered pork fat, or tallow as prescribed by Part 15 [Reg. 15, amdt. 3, August 29, 1925] or otherwise sterilized by methods approved by the Chief of Bureau.

(2) Subsection (bb) of section 1.1 [Reg. 1, sec. 1, par. 28, amdt. 3, August 29, 1925] is amended to read as follows:

(bb) "*U. S. passed for cooking.*"—That the carcasses and parts of carcasses so marked have been inspected and passed on condition that they be rendered into lard, rendered pork fat, or tallow as prescribed by Part 15 [Reg. 15, amdt. 3, August 29, 1925] or otherwise cooked by methods approved by the Chief of Bureau.

(3) Subsection (d) of section 11.5 [Reg. 11, sec. 3, par. 2, rule D] is amended to read as follows:

(d) *Carcasses for lard, etc., after removal of parts containing tubercular lesions.*—Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed (subsection (c)) [Reg. 11, sec. 3, par. 2, rule C], but not so severe nor so numerous as the lesions described for carcasses to be condemned (subsection (a)) [Reg. 11, sec. 3, par. 2, rule A], may be rendered into lard, rendered pork fat, or tallow or otherwise sterilized in accordance with Part 15 [Reg. 15, amdt. 3, August 29, 1925], if the distribution of the lesions is such that all parts containing tuberculous lesions can be removed.

(4) The caption of Part 15 [Reg. 15] is amended to read as follows:

PART 15—RENDERING CARCASSES AND PARTS INTO LARD, RENDERED PORK FAT, AND TALLOW, AND OTHER STERILIZATION

(5) Section 15.1 [Reg. 15, sec. 1] is amended to read as follows:

SEC. 15.1. *Sterilization: carcasses and parts passed for: rendering into lard or tallow.*—Carcasses and parts passed for sterilization may be rendered into lard, rendered pork fat, or tallow, provided such rendering is done in the following manner: The lower opening of the steam rendering tank or other closed rendering equipment shall first be securely sealed by a Bureau employee, then the carcasses or parts shall be placed in such equipment in his presence, after which the upper opening shall be securely sealed by such employee. Such carcasses and parts shall be cooked for a time sufficient to render them effectually into lard, rendered pork fat, or tallow, provided all parts of the product are heated to a temperature not lower than 170° F. for a period of not less than 30 minutes.

(6) Section 15.2 [Reg. 15, sec. 2] is amended to read as follows:

**Sec. 15.2. Sterilization; carcasses and parts passed for; rendering into lard or tallow at establishments not equipped with steaming tanks.**—Establishments not equipped with steam rendering tanks or other closed equipment for rendering carcasses and parts into lard, rendered pork fat, or tallow as provided in section 15.1 [Reg. 15, sec. 1] may render such carcasses or parts in open kettles under the direct supervision of a Bureau employee. Such rendering shall be done during regular hours of work and in compliance with the requirements as to temperature and time specified in section 15.1 [Reg. 15, sec. 1].

(7) Subsection (a) of section 15.3 [Reg. 15, sec. 3, par. 1] is amended to read as follows:

(a) Carcasses and parts passed for sterilization and which are not rendered into lard, rendered pork fat, or tallow may be utilized for food purposes provided they are first cooked by methods and handled and marked in a manner approved by the Chief of Bureau.

(8) Subsection (a) of section 17.2 [Reg. 17, sec. 2, par. 1] is amended to read as follows:

(a) Trade labels shall bear the true name of the meat or product contained in the package, and, except as provided in subsections (b) and (e) [Reg. 17, sec. 2, pars. 2 and 5] or as specified in this subsection, shall bear, in prominent letters and figures of uniform size, the phrase "U. S. inspected and passed by Department of Agriculture," and the number of the official establishment at which the meat or product was prepared, or, if processed, the number of the establishment at which last processed. The establishment number may be omitted from labels applied to metal containers on which such number is, embossed and from cartons used as containers of oleomargarine, lard, rendered pork fat, or compound and in which the product is immediately enclosed in an approved wrapper bearing the inspection legend and establishment number. Labels may also bear any other statement, not false or misleading, which has been approved by the Department.

(9) Paragraph (8), subsection (b), of section 17.22 [Reg. 17, sec. 7, par. 2 (h)] is amended to read as follows:

(8) The word "leaf" shall not be used in connection with lard prepared from fat other than leaf fat.

(10) Subsection (g) of section 17.28 [Reg. 17, sec. 9, par. 7] is revoked.

(11) Subsection (h) of section 17.28 [Reg. 17, sec. 9, par. 8] is amended to read as follows:

(h) When not over 20 percent of oleo stearin, beef fat, mutton fat, vegetable stearin, or hardened vegetable fat is added to lard or to rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the statement "oleo stearin added," "beef fat added," "mutton fat added," "vegetable stearin added," or "hardened vegetable fat added," respectively, as the case may be. When not over 20 percent of hardened rendered pork fat is added to lard, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the statement "hardened rendered pork fat added."

(12) Subsection (i) of section 17.28 [Reg. 17, sec. 9, par. 9, amdt. 3, August 29, 1925] is amended to read as follows:

(i) Labels for a mixture, other than oleomargarine and product referred to in subsection (h) [Reg. 17, sec. 9, par. 8], consisting of fat derived from carcasses of cattle, sheep, swine, or goats, shall bear the names of the ingredients in a prominent manner in the order of their percentages, preceded by the statement "composed of" or "made from," or an equivalent statement. If such product consists of a mixture of vegetable fat and fat derived from carcasses of cattle, sheep, swine, or goats, the specific name or names of the vegetable fat shall appear among the names of the other ingredients: *Provided*, That in cases where the label bears the designation "compound" or "shortening," prominently displayed, the terms "vegetable fat" and "animal fat," respectively, may be employed to denote these constituents. Tierces, barrels, and half barre's containing such products shall, immediately after filling, be legibly marked on one end, and on the side near the end, with the true name of the product. Tin pails, drums, tubs, and similar containers of such products shall bear the true name of the product also on the side at the time of filling.

(13) Section 17.35 [Reg. 17, sec. 9, par. 12, amdt. 7, July 25, 1933] is amended to read as follows:

SEC. 17.35. *Use of coloring matter to be shown on label; oleomargarine excepted.*—Coloring matter added to rendered edible animal fat or mixtures of fats containing rendered edible animal fat, except oleomargarine, under the provisions of section 18.6 (c) [Reg. 18, sec. 6, par. 3, amdt. 7, July 25, 1933], shall be declared on the label in a prominent manner and contiguous to the name of the product by the statement "artificially colored." When meat or product is placed in casings colored under the provisions of section 18.6 (c) [Reg. 18, sec. 6, par. 3, amdt. 7, July 25, 1923], there shall appear on the label in a prominent manner and contiguous to the name of the meat or product one of the statements as follows: "Artificially colored" or "casing colored."

(14) Paragraph (2), subsection (a), of section 18.1 [Reg. 18, sec. 1, par. 1(b)] is amended to read as follows:

(2) If an article is found to have absorbed a foreign odor, contains mold or similar substance or, in the case of rendered animal fat, there is present tank water in the first stage of sourness, and the article is capable of being rehandled by approved methods for food purposes, the official establishment may be permitted, if the necessary steps are immediately taken, to rehandle it in a manner prescribed by the Chief of Bureau.

If upon final reinspection the article is found to be sound and wholesome, it shall be passed for human food; otherwise it shall be condemned.

(15) Subsection (g) of section 18.6 [Reg. 18, sec. 6, par. 6] is amended to read as follows:

(g) No rendered edible animal fat or mixture of fats containing rendered edible animal fat other than oleomargarine and puff-pastry shortening shall contain added water.

(16) Section 18.24 [Reg. 18, sec. 12] is amended to read as follows:

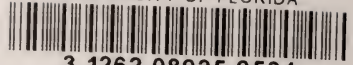
SEC. 18.24. *Lard; equipment to be used; maintenance of identity.*—Equipment may be used interchangeably for the preparation of lard and rendered pork fat which are to be labeled as such. The Chief of Bureau may grant permission for the restrictive use of such equipment for the preparation of other products. The pipes and equipment used for edible fats shall be so arranged that the identity of the product shall be maintained until the product is properly labeled.

Done at Washington, D. C., this 26th day of October 1940.  
Witness my hand and the seal of the Department of Agriculture.



PAUL H. APPLEBY,  
*Acting Secretary of Agriculture.*

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